



## APRIL 2024

### Asparagus Tempura with Romesco\* \$16

Light and crispy. Served with a zesty romesco.  
*\*Contains almonds.*

### Fromage Fort \$16

A French blend of various cheeses that are baked into a spreadable treat. Served with toasted baguette.

### Lemongrass Mussels \$20

Steamed in bathed in a creamy sauce of lemongrass, ginger and basil.

### Muffuletta \$12

A New Orleans favourite - super-stuffed sourdough with layered deli meats, provolone and olive salad.

### Croquetas De Jamon \$12

Creamy bites of bechemel and Spanish ham, breaded and fried to golden brown. 5pc

### Nicoise Salad \$20

French salad with tuna, green beans, hard boiled eggs, tomatoes, and potatoes.

### Duck Confit Grilled Cheese \$17

Shredded confit duck, cheese blend, fig & onion jam, sourdough - fried in duck fat and butter.

### 'Cubano' Flatbread \$22

Mustard cream base, Swiss cheese, roast pork, ham, crisp dill pickles.

## ALWAYS AVAILABLE

### Cheese & Charcuterie Board

*Regular \$30 Large \$45*

A variety of cheese, deli meats, something pickled, sugared grapes, dried or fresh fruit.

## HAPPY HOUR SPECIAL 4-6PM

**Cheese & Charcuterie Board for 2  
+ Bottle of Wine\* \$50\*.**

*\*from select bottle list.*

### Pan Con Ajo e Tomate \$12

*Add Jamon Serrano \$3 Add Jamon Iberico \$5*

Toasted ciabatta with tomatoes, garlic oil, chunky sea salt, fresh parsley (4pc)

### IMPORTED TINNED SEAFOOD \$8-15

Served with choice of toasted baguette, potato chips or crackers

### PEI Oysters 6pc \$15

*Fresh or Rockefeller*

Fresh with mignonette or baked with a mix of breadcrumbs, bacon, Pernod & herbs.

### Parmesan Truffle Fries \$12

Crispy shoestrings, layered with truffle oil, truffle salt, freshly grated parmesan, topped with truffle purée.

## SOMETHING SWEET

### Toffee & Spice Cake \$15

### Chocolate, Olive Oil & Sea Salt Toast \$12

*Ask us if we have anything special today!*

As in typical tapas style, dishes are served when ready.  
18% GRATUITY ADDED TO ALL CHECKS FOR GROUPS OF 8+